

## CLAIMS

What is claimed is:

1. A method of manufacture of a food product comprising a step in which a coffee cherry or an extract of the coffee cherry is included into the food product.
- 5 2. The method of claim 1 wherein the coffee cherry is a sub-ripe coffee cherry.
3. The method of claim 1 further comprising a step of quick-drying the coffee cherry.
4. The method of claim 1 further comprising a step of comminuting the coffee cherry.
5. The method of claim 1 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm  
10 for total fumonisins.
6. The method of claim 1 wherein the extract is prepared by contacting the coffee cherry with a solvent, and optionally evaporating the solvent.
7. The method of claim 6 wherein the solvent is an aqueous solvent.
8. The method of claim 1 wherein the food product is a beverage.
- 15 9. The method of claim 8 wherein the food product is selected from the group consisting of a tea, a juice, and a carbonated beverage.
10. A method of isolating a nutrient from a coffee plant, comprising:  
providing a coffee cherry and comminuting the coffee cherry; and  
contacting the comminuted coffee cherry with a solvent to produce an extract that  
20 includes the nutrient.
11. The method of claim 10 further comprising freeze-drying the extract.
12. The method of claim 10 further comprising subjecting the extract to a chromatography to produce a fraction that includes the nutrient.

13. The method of claim 12 wherein the chromatography comprises size exclusion chromatography, and wherein the nutrient is selected from the group consisting of a high molecular weight polysaccharide, a medium molecular weight polysaccharide, a low molecular weight polysaccharide, a polyphenolic caffeic acid, and caffeine.
- 5 14. The method of claim 12 wherein the chromatography comprises ion exchange chromatography, and wherein the nutrient is a polyphenolic caffeic acid.
15. The method of claim 10 wherein the coffee cherry is a sub-ripe coffee cherry.
16. The method of claim 10 further comprising a step of quick-drying the coffee cherry before comminuting the coffee cherry.
- 10 17. The method of claim 10 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins.
18. A method of marketing a product comprising:  
providing a food product; and  
15 advertising that (a) the food product includes a coffee cherry or an extract of the coffee cherry, or (b) that the food product includes a nutrient that is isolated from the coffee cherry.
19. The method of claim 18 wherein the food product is selected from the group consisting of a beverage, a dietary supplement, and a snack.
- 20 20. The method of claim 18 wherein the nutrient is selected from the group of a polyphenol, caffeine, and a polysaccharide.